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| **Basil pesto**  Serves: 24 - 30 tastes  Source: Adapted from Stephanie Alexander, Kitchen Garden Cooking with Kids | |
| **Ingredients**  120g parmesan cheese  ¼ cup pinenuts  ¼ cup pepita seeds  2 cups well packed basil leaves  2 garlic cloves  Generous ½ cup olive oil  Salt  Extra parmesan to serve  Basil leaves to serve | **Equipment**  Food processor  Measuring cups  Measuring scales  Fry pan  Chopping board  Knifes  Microplane for garlic  Grater for cheese  Salad spinner  Rubber spatula |
| **What to do:**   * Weigh the parmesan and grate it * Place half the parmesan in the food processor * Dry fry the pepita and pinenuts until they are golden – do not burn them - cool * Gently pull the basil leaves off their stalks, wash and spin dry in the salad spinner, place in the food processor * Place cooled nuts in the food processor * Peel and microplane the garlic, add to the processor * Process this mix until you have a chunky paste * With the motor running slowly add the oil * You may need to scrape down the sides of the bowl and process again. If the sauce is too thick add a little more oil. * Remove pesto from processor using a rubber spatula * Stir through pasta with a little of the pasta cooking water, serve, topped with extra parmesan and fresh torn basil leaves | |